

APPLE SHORTCAKE WITH CALVADOS WHIPPED CREAM

6 apple shortcakes Need more? Cut your biscuits smaller and cook an extra apple or two.

APPLE FILLING:

- 1/4 cup salted butter (4 tablespoons)
 - 6 medium apples (about 2 1/4 pounds), cored/peeled, sliced into 1/4-inch pieces*
 - 1/3 cup brown sugar
 - 1/4 teaspoon salt
 - 1 teaspoon ground cinnamon
 - 1/4 teaspoon freshly grated nutmeg
 - 1/8 teaspoon ground cloves
 - 1 tablespoon all-purpose, unbleached flour
 - 1 tablespoon lemon juice
 - 1/2 cup water (can sub apple juice)
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- Shortcakes (recipe below)
 - Vanilla Ice cream (optional)
 - Calvados Whipped Cream (recipe below)
 - Grated nutmeg or ground cinnamon for garnish

**I like Honeycrisp, Granny Smith, or Braeburn apples here*

MAKE THE APPLE FILLING: In a large, deep skillet, melt butter over medium heat and add sliced apples into the pan evenly. Add the brown sugar, salt, cinnamon, nutmeg, cloves, and let cook 2 or 3 minutes. Sprinkle with flour and stir well for another minute or so. Lower heat to medium low. Pour in water, stir gently, and let cook 15-20 minutes until apples are cooked to just barely tender. Add a little bit more water or butter if the pan begins to dry out; you want sauce left by the time the apples are done. You can also cover the pan, watching closely, to keep the apples moist, if you like. Taste and adjust seasonings, adding a bit more sugar or a tad more cinnamon if needed.

Let the apple filling cool before filling the shortcakes or fill them right away if you like melted whipped cream or iced cream.

ASSEMBLE THE SHORTCAKES: For each serving, slice a shortcake in half* and place the bottom of the cake in a shallow bowl. Spoon apple filling on top. Garnish with Calvados whipped cream (recipe below) +/- vanilla ice cream and grate a little nutmeg (or sprinkle with cinnamon) on top of the cream.

*Lightly butter each half of shortcake if they're dry or you've made them the day before or have frozen them.

SHORTCAKES (Biscuits)

Use the extra biscuits at breakfast topped with scrambled eggs or butter and jam. Can be made the day before and stored in a zip lock storage bag, though you may want to lightly butter sliced biscuits before using (see above). Want to make ahead? Freeze for up to two weeks and thaw in the bag on the counter for several hours before using.

10 biscuits

- 2 cups all-purpose, unbleached flour
- 1 tablespoon plus 1 teaspoon baking powder
- 1/2 teaspoon EACH salt and cream of tartar
- 1/4 cup granulated sugar
- 1/2 teaspoon ground cinnamon
- 1/4 teaspoon ground ginger
- 1/8 teaspoon freshly grated nutmeg
- 1/2 cup cold salted butter, cut into small pieces
- 2/3 cup milk
- 1 egg
- 1/2 teaspoon vanilla

Preheat oven to 425 degrees Fahrenheit and place oven rack in middle of oven.

In a medium bowl or in the bowl of a food processor, mix dry ingredients (flour - nutmeg). Using your fingers, two knives, a pastry blender, or the steel blade of a food processor, cut the butter into the dry ingredients until there are smaller than and larger than pea-sized pieces.

In a small bowl or 2-cup measuring cup, whisk together the milk, egg, and vanilla. Pour into the medium food processor bowl all at once and stir or pulse until the dough is just beginning to come together.

Turn out onto a floured board or counter and knead briefly until you have a shaggy dough. Don't try to make it smooth. Pat out into a 1/2-inch thick rectangle and, pushing down and pulling straight up (no twisting), cut out the shortcakes using a 3-inch cookie cutter. * I like a fluted one.

Place the cakes into a glass baking dish (or use 2 pie plates) so that they are not touching. Bake about 15 minutes until light gold. Remove to a rack to cool completely.

*If you use a 2-inch cookie cutter, you'll have a few more shortcakes.

Recipe based on FANNY FARMER BAKING BOOK shortcakes. Thanks once more, Marion Cunningham.

CALVADOS WHIPPED CREAM TIP: Chill beaters and bowl to whip cream more quickly.

In a medium bowl, using an electric mixer or a whisk, whip together 1 cup whipping cream, 1-2 tablespoons Calvados (sub Cognac or Brandy) and 1-2 teaspoons honey*, according to taste. Don't over whip this; aim for soft and billowy clouds rather than stiff peaks.

You can make this in the morning, store in the fridge, and just whisk it a bit more that evening before using. Store leftovers in a tightly covered small bowl for a day or two in the fridge and use in your coffee.

*No honey? Use granulated sugar.